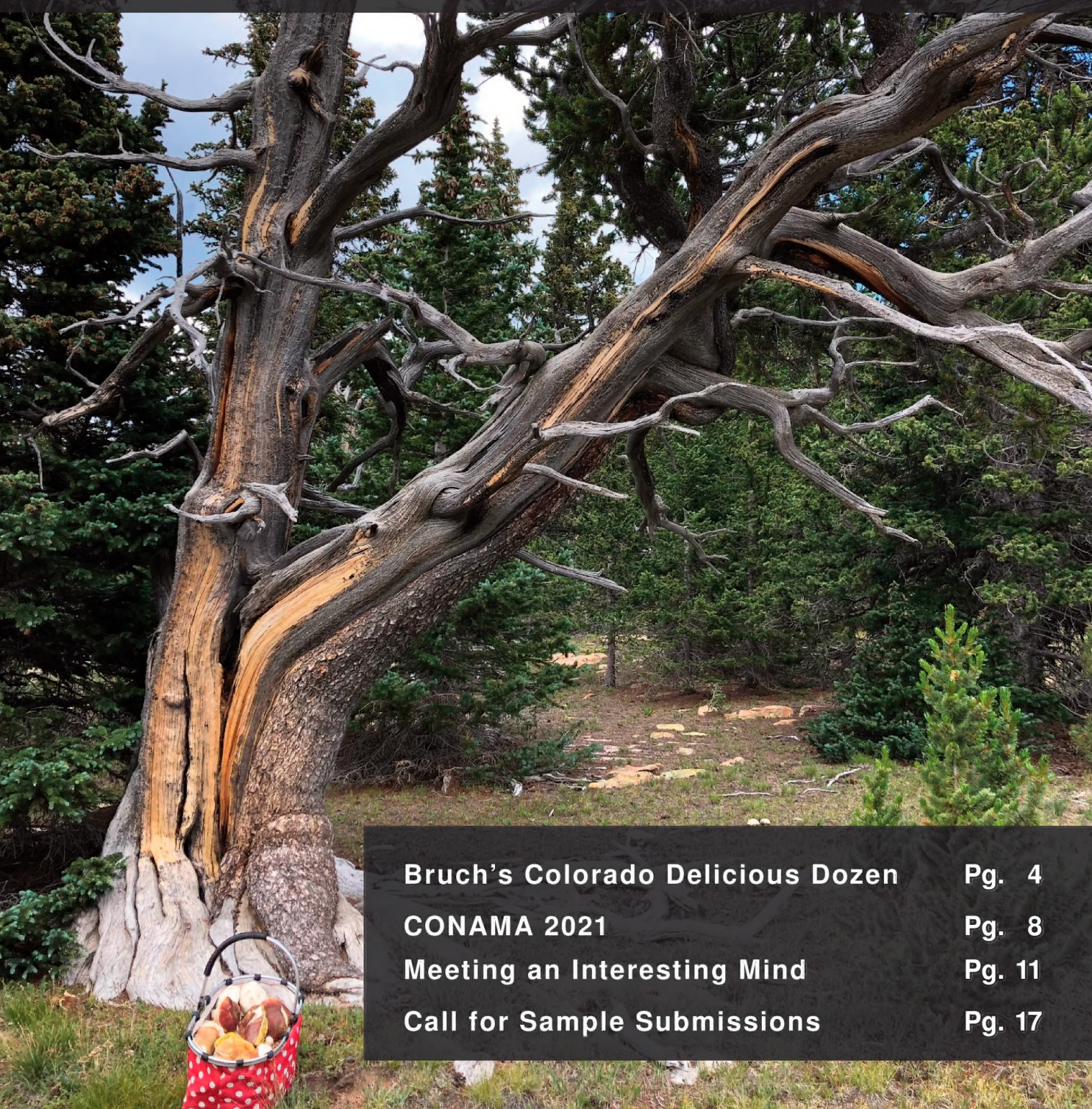


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Newsletter of the North American Mycological Association



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www.namyco.org

LETTER FROM THE PRESIDENT

an Introduction to new NAMA Public Relations Intern

To raise NAMA's visibility and identity when interest in mushrooms as food, medicine, and environmental heroes is growing, I want to amplify our public relations and outreach efforts. So early in 2021, I proposed a college-level public relations internship to our Executive Board. From there, I succeeded in getting a college-credit earning internship approved at Iowa State University's Greenlee School of Journalism and Communication. NAMA Marketing Chair Kathy Yerich of the Minnesota Mycological Society, San Diego Mycological Society President and Southwest Regional Trustee Michele Jachimowitz, and I conducted interviews. Candidate Kendra Bries stood out because of her creative thinking and warm demeanor, and openness to ideas. In this issue of *The Mycophile*, I am happy to be introducing her to you:

Barbara: Since NAMA members will be meeting you at the Colorado foray and perhaps in other contexts such as email, tell us more about yourself. How and why did you decide to major in public relations?

Kendra: My start in public relations hasn't always been clear. I entered college as an open option student at Iowa State University. The two things that I knew then and that I still know are that I want to help

people and that I want to continue to further my skills in Spanish. Public relations made the most sense to me for a career choice because the opportunities in this field are vast. I can work with large corporations, or I can be a freelancer and work for myself. That kind of flexibility is essential to me because it allows me to expand my breadth of knowledge.

Thankfully, NAMA has taken me on as an intern for the summer and given me many projects to help with and to help me figure out what I like and what I'm good at.

Barbara: How do you see yourself and your career unfolding in the next 5-10 years?

Kendra: Honestly, I don't know. I've never had a long-term plan for my future. I know that I want to help people. I enjoy helping people connect with each other and find places where they feel welcome and at home. Organizations are a big part of creating these spaces. By working with an organization, I can help them create spaces and create a brand identity that welcomes members old and new. Whether that's in an international nonprofit or at a more intimate level, I haven't decided yet. But that's the fun thing about the future; I can figure out what I like as I go. I can see myself doing a lot of different jobs just to explore.

Barbara: You also majored in Spanish and studied abroad in Spain! Please share some of your ideas about how NAMA can better engage with the southern part of North America!

Kendra: A big part of getting different people to be a part of the same group is ensuring that they feel welcome. The new translator feature on the website is a good step because now people from Canada, Central America, and Mexico can translate it to their native language. It is also helpful for members of NAMA based in the United States. They may speak Spanish either as their second language or as their only language. It would also be interesting to learn if mushrooms are treated differently in different North American cultures, and NAMA could facilitate that conversation. In the future, there could be the possibility of having more international forays in other



COVER PHOTO: *Boletus mottiae* by Dr. Britt Bunyard

countries to help members experience other cultures and how those cultures interact with mushrooms.

Barbara: I want to interrupt here, Kendra, to show members the good things you've already accomplished: the addition of a translator to our webpage so that members can choose the language they use. We know that the Montreal club uses French, and we want to attract Mexican and Central American clubs. Right now, it's at the bottom of our homepage, but with the help of web wizards Jane Onorati and Kristen Blizzard, it will be moved to the top, along with the addition of our name in French and Spanish. You've inspired us to make it clear that we advance and support mycology throughout this continent—and you've given us concrete ways to act on this mission.

Barbara: Like many Iowans, you did some morel hunting as a child. But did you ever imagine that mushrooms and mushroom-loving people would be a part of your life and career?

Kendra: Not at all. I went morel hunting once when I was in elementary school, but I haven't done it since. I hear my cousins talk about it when we have family gatherings. Still, I haven't thought much about mushrooms until this internship.

Barbara: You must be getting some interesting reactions when you tell people about your internship. Please share some of the memorable conversations.

Kendra: Most people are confused as to who I'm interning for. Mycology isn't a common word outside of the community, so I explain it almost every time I tell people. My brother knew what mycology was, and apparently, he had joined his local club a couple of weeks ago.

Barbara: So are you thinking we should add the word "mushroom" to our name?

Kendra: Not at all. North American Mycological Association is the perfect name for NAMA because it encapsulates NAMA's mission. NAMA's tagline is "promoting, pursuing and advancing the science of mycology." Even if people don't know what the word mycological means when they first learn about NAMA, it's easily recognized as a scientific term. That scientific aspect of NAMA is what separates it from other clubs about mushrooms. Also, most people don't know the specific word for a branch of science unless it directly influences their lives. Most people understand the umbrella terms: biology, ecology, chemistry, etc. However, if you haven't seen an endocrinologist before, you probably wouldn't know

what endocrinology is. Overall, NAMA should stick with the North American Mycological Association because it helps people understand what NAMA does.

Barbara: Can you share some of the questions you might ask our members when you are in attendance at the annual foray in Colorado?

Kendra: Here's a short list of some questions I might ask.

- What first got you interested in mushrooms?
- Why did you join NAMA?
- What is your favorite part of forays?
- What is your favorite way to use mushrooms in your daily life?

If you see me at the Colorado foray, feel free to come up to me. I'm happy to have the opportunity to help NAMA grow and to learn more about what makes mushrooms an influential part of our lives and of the Earth.

Barbara: Since starting your internship in May, what are the most interesting and exciting things you've learned about NAMA and about fungi?

Kendra: I didn't know that there were wide networks between mushrooms and that the mushroom we see above ground is like fruit on a tree. I also didn't realize that mycology was such a new science.

Barbara: What do you think we should be promoting and communicating?

Kendra: I think that NAMA should capitalize on the science side of mushrooms. Most of the media and clubs that I've seen focus on the psychological effects and how to use mushrooms in daily life. I haven't seen many clubs or media focused on advancing science, so I think it's cool to focus on that and really advance a young field of science.

Barbara: Finding, collecting, and identifying mushrooms is a big part of our scientific mission; we also do it fun. Time permitting, are you going to give it a try at the foray?

Kendra: I might. I still don't know that much about mushrooms. I tend to look at the big picture (i.e., landscape, animals, etc.) when I hike so I wouldn't be likely to look for mushrooms without getting distracted.

Barbara: You just wait. The scenery may become the distraction.

BRUCH'S COLORADO DELICIOUS DOZEN

by Bruch Reed, Executive Secretary, NAMA

I am delighted to relay news that, as of this writing, conditions are looking fungally conducive to an incredible Colorado convocation! On the afternoon of June 15, Kristen and Trent Blizzard of [Modern Forager](#) sent me the following report:

“We [in Colorado] are usually transitioning from snowpack reporting to precipitation reporting in May and June. As of now, the Eastern slopes of the continental divide have gotten good precipitation the last month and seem to be setting up for a potentially good season! [The Front Range has] gotten significantly more precipitation the last 30 days.”

Keep up those rain-dances and for further anticipation inspiration, here are 12 unapologetically rhapsodic profiles of some of the mushrooms we are Colorado-coming for:

Colorado King Bolete (*Boletus rubriceps*)

Often referred to as “footballs” or “piglets” by lucky locals (who, in particularly abundant years, may be observed both punting them down the steep streets and popping out their window screens to serve as improvised drying racks), you won’t believe your eyes until you behold a Colorado King. Even then, if you’re from the eastern part of North America, you may well suffer an existential crisis as you heft one of these massive monsters in your humbled hands. Then when you slice into one of those big’uns to discover that the dense flesh is flawlessly bug-free, and that a single mushroom can easily fill your whole dehydrator, well, there is just no coming back from the rapture of a successful Colorado King hunt. Their majesties tend to fruit out in the open in association with young spruce. I am an advocate of cooking all mushrooms; however, in the case of the Colorado King, at least one prime specimen begs to be shaved, drizzled with good olive oil and salt and served *carpaccio-style* as favored by Dr. Britt A. Bunyard of [FUNGI Magazine](#); close your eyes and savor as the essence of the Rockies melts across your sensuous mind. Be also on the lookout for arguably equally delicious boletes such as the yellow-pored Queen Bolete (*B. regineus*) as well as the ivory-white Barrow’s Bolete (*B. barrowsii*) and



Boletus mottiae, photo credit Dr. Britt Bunyard

the cinnamon-stiped, often enormous Mott’s Bolete (*B. mottiae*).

Montane Chanterelles (*Cantharellus* sp.)

Chanterelles are common across vast swaths of the continent but those in Colorado tend to be especially fragrant and flavorful, as well as abundant in good years. Unlike the obligingly flashy eastern and further-western species, Rocky Mountain chanterelles can be a bit of a challenge to spot and to harvest. They tend to appear at higher elevations, mostly under a layer of thick, celadon mountain moss, with the barest hint of gold betraying their presence to the astute eye. The good news is, they are usually abundant wherever they fruit. The “bad” news -- not that there’s really any such thing as bad news when it comes to Rocky Mountain chanterelles -- is that

they generally require a bit of digging out to harvest, as well as careful cleaning. The effort is more than merited; if you love chanterelles, trust me: these are something special indeed.

Hawk's Wing (*Sarcodon imbricatus*)

This beautifully ornamented mushroom is another abundant Rocky Mountain prize, growing in association with trees in the genus *Pinus*. The common name describes its scale-sculpted pileus. Here again is a delightful study in contrasts for mycotourists from out east; the *Sarcodon imbricatus* you know well, and would never, ever want to consume, becomes a delicacy (if an acquired, or at least not universally shared taste) in the Rockies. NAMA's Voucher Collection Project Chair, Dr. Andrew Wilson, notes that "There actually a number of different *Sarcodon* species in the Southern Rockies and we don't yet know enough about their diversity." I quite enjoy this mushroom dry-sautéed, or cube-diced, blanched, then marinated in herbed vinegar and baked. It's only fair to warn you that a less-common lookalike species, which may go by the names *S. scabrosus*, *S. underwoodii* or *S. fennicus*, needs to be carefully separated from any collections destined for the pot; a single bite of one of these, mixed into a dish of good *Sarcodon*, will tragically embitter the dish.

Morels! (*Morchella* sp.)

Yes, Virginia, there really *are* morels in August -- in Colorado! This iconic mushroom probably needs no describing to NAMA members but many may be shocked to hear Trent Blizzard assert that "the odds of someone in our group finding a morel in a burn are high -- 75%." Considering how lucky I feel when I find one in Chicago, those are odds I can certainly celebrate! There are multiple *Morchella* species in the Rockies; I have seen both what I recognized as burn morels and what looked like regular yellow, mycorrhizal morels come into the Telluride Mushroom Festival ID tables, some years in relative abundance. Point being, if the wily morel eluded you this spring -- or if, like most of us, you can never, ever get enough of this ineffably earthy delight -- you get another good chance at them this August!

Lime-Green Lobster or **Christmas Mushroom** (*Hypomyces luteovirens*)

My first time mushroom hunting in Colorado, I lucked into a whole basket of 40 or more prime, firm Lime-Green Lobsters. You may know the more common bright-orange Lobster, *Hypomyces lactifluus*, which

turns a blah or even unpleasantly acrid white *Russula* into a densely yummy prize; the Lime-Green Lobster is in my opinion an even tastier treat! I'm giving the name "Christmas Mushroom" here because the late great [Gary Lincoff](#) dubbed it thus as we sat down to feast upon the beautifully browned contents of my aforementioned basket because upon cooking, the Christmas Mushroom retains both the red color of its red *Russula* host and the green of its colonizing *Hypomyces*. One of my utmost favorite mushrooms... and memories.

The Prince (*Agaricus augustus*)

Blortch: *Agaricus*. The ubiquitous white or brown "button" mushroom of my misbegotten Campbell's-soup casserole nightmares. Apologies to those whose yum I'm yucking but I really am putting it politely to say my gorge rises even to think upon those store-bought disappointments. Thankfully, however, I am not writing about that simpy thing but rather of The Prince *Agaricus*, with its magisterial proportions and its sweet, swoonworthily seductive almond aroma. Your nose will know this mushroom before you do and oh, I hope we see these come aplenty into NAMA baskets! *And we should!* Must be noted that there are a lot of *Agaricus* in the Rockies and not all of them are edible; among other distinguishing attributes, The Prince bruises yellow when injured.

Sweet Club or **Dessert Mushroom** (*Clavariadelphus truncatus*)

These are succulent, fat reddish-orange fingers arising from coniferous duff and a nibble confirms they are sweet as any candy. Find them "in the pines, in the pines, where the sun never shines" and enjoy a revelation among mushroom flavor profiles! I'm trying to find the famous John Sir Jesse recipe for these, involving the punch-up of powdered sugar and fresh-squeezed orange juice. Anybody have a copy? I should probably ask John Sir Jesse.

Inky Cap (*Coprinus comatus*)

Yes, this mushroom is common to the point of ubiquitousness across much of the continent... but as with chanterelles, here again is a case in which the Rocky Mountain iteration is simply a cut above the rest. Maybe it's the purity of snowmelt water? Or the mineral-rich volcanic soil? I don't know, but these montane inkies that can elevate simple scrambled eggs to a delicacy *par excellence*. Cook them the day you pick them, lest they proceed to deliquesce. Be careful not to confuse with *Coprinus*

in the *C. atramentarius* group, at least if you favor a cocktail; such mushrooms bear a passing resemblance to *C. comatus* and are also very good edibles but, if mixed with any alcohol up to 3 days after consuming, will cause a gastric eruption as violent as the forces that threw up the Rockies themselves.

Shrimp *Russula* (*Russula xerampelina*)

Far from a JAR*, the Shrimp *Russula* is another incomparable Colorado treat that you simply must sample. It's a largish, luridly burgundy-capped *Russula*, with a pink flush on the stipe, often found fruiting in large groups. Red Russulas are notoriously difficult to distinguish but here again, your nose will know it in a trice by its unmistakable seafood scent. It is best subbed into any seafood pasta recipe but holds its own in a light bisque or even made into crabcakes.

*JAR = "Just Another *Russula*"

Matsutake (*Tricholoma murrillianum*, formerly *T. magnivelare*)

I wish I knew this mushroom better and I hope we all get to know it together this summer! The scent overwhelms the senses and defies description: anise, pine resin, menthol, with a touch of sugar and... magic? Or unwashed feet, some pragmatists would say -- but they probably enjoy eating it just the same. Unforgettable, in any case. They are found in association with ponderosa and lodgepole pines as well as subalpine fir; you want to look for a sort of upwelling of duff and/or rocky substrate whence this



Floccularia straminea, photo credit Dr. Britt Bunyard

fragrant forest denizen surges.

Wild Enoki or **Poplar Velvet Foot** (*Flammulina populicola*)

Yet another thrill from the "big hills!" You think you

know enokis from the etiolated grocery packages, or maybe it's your favorite dead-of-winter mushroom, with its clumps of cute little wet caps pushing up from under the bark of deadfalls to reveal their welcome presence.... and then you go to Colorado and come across a fruiting of enokis on poplar or aspen and your mind just goes kerplooeey! A typical fruiting yields caps enough to lend a fresh, healthful mushroom flavor to broth soups and bulk up those duxelles all winter long. More savory than *F. velutipes*, and did I mention these are typically huge fruitings? We're talking armloads here; if NAMA were



Floccularia pitkinensis, photo credit Dr. Britt Bunyard

JAWS, we'd need a bigger... basket.

Saffron Honey (*Floccularia luteovirens*, aka *F. straminea*, formerly *Armillaria straminea*)

I cannot say the genus of this mushroom without conjuring Father John Mulcahy from *M*A*S*H* ("jocularity! jocularity!") and now, neither can you! Ha! But I digress. This stunningly tattered loveliness is robust of both flavor and texture. If found (either among aspen or spruce), they should be cooked well and enjoyed either on their own or, if abundant, used to round out hearty soups, stews and duxelles. If you enjoy honey mushrooms, after you have these, your mouth will go wistful with any old *Armillaria* in their place. While hunting these honeys, you will want to keep eyes peeled for the rare *F. pitkinensis*, with a slight metallic sheen to its tan cap.

That's my Colorado Delicious Dozen! Of course there are many more mush-wonders to discover in this upthrust landscape and, of course, we always hope for something new to science!

Among our speakers this year is Dr. Sara Branco, who will thrill to see your *Suillus* finds and Carolina Pina Paez, Ph.D candidate, who hopes to see some

truffles come in. Dr. Wilson hopes to see *Neolecta vitellina*, which he describes as “a small yellow coral-like basidiomycete... the only macro-fungus in a basal lineage of ascos... more closely related to some plant pathogens, pneumonia and some beer-fermenting yeasts [than it is to] any other cup fungi in Ascomycota.” He also prays for *Microstoma protractum*, “a rarely encountered and beautiful stalked cup fungus.” Gotta look these critters up in advance and be ready to recognize!

Dr. Wilson additionally waxes fond over *Lactarius helvus*, “which is our local ‘candy cap’ and smells like maple syrup when dried down.” I don’t know this one and that description just shot it to the top of my list of Colorado musts!

See you in the mighty mountains, in “jocularly!” and even *Floccularity*!

Mushroom Identification Disclaimer: *Please note that the above mushroom profiles are merely personal and cursory and should not be treated as any sort of field guide to identify these species. I’ve been to Colorado all of four times and am far more enthusiastic than expert; as always, any person consuming a mushroom is responsible for their own safety. Fortunately, NAMA will have a plethora of experts on hand to help you decide how to proceed! Good hunting!*

Special thanks to Dr. Britt A. Bunyard, Kristen and Trent Blizzard and Dr. Andrew Wilson for their kind last-minute assistance with this piece.



Microstoma protractum, Photo credit
Vera Evanson and Denver Botanical Gardens

CONAMA 2021

Join us August 12-15 at Snow Mountain Ranch YMCA Camp in Granby, Colorado for the NAMA Annual Foray. After skipping 2020 due to the pandemic, we are on course to share a safe, joyful gathering. **Please remember that you must be a member of NAMA to attend the foray. If you are new to the organization, please create your membership first before attempting to register for the foray. You may do so directly from the registration link below. Don't delay, tickets for this event are going quickly!** <https://namyco.org/events.php>

At 8,740 feet elevation, Snow Mountain Ranch offers a clear view to the mountains where we will be hunting mushrooms. There is access to hiking trails around the Snow Mountain Ranch campus.

NAMA is working closely with the Colorado Mycological Society and the Pikes Peak Mycological Society in planning the foray locations and choosing a great roster of presenters!

Mushroom Forays

Half-day forays begin Thursday afternoon. Half- and full-day forays are scheduled for Friday and Saturday. Foray sites are being scouted and of course the local rain-gods will determine our selections. Details and sign-up sheets will be available onsite.

Presenters

Following are some of the planned presentations:

Alisha Quandt..... "Diversity and Host Transitions in *Cordyceps*-like Fungi"
Ikuko Lubo "Mushroom Photography with Smartphones and Pocket Cameras"
Amy Honan..... "Snowbank Fungi"
Alissa Allen ... "Dyeing Wool and Silk with Mushrooms and Lichens"
Heather Hallen-Adams .. "Amatoxins: Why and How?"
Carolina Pina Paez..... "Greetings from Belowground, Look Twice for Truffles"
Heather Hallen-Adams "Fungi in the Human Gut"
Carolina Pina Paez..... "Conifer Islands in the Sky: the Impact of Isolation in *Rhizopogon* Communities"
Trent Blizzard "Freeze-dried Mushroom Tasting"
Alisha Quandt..... "*Leotiomyces* Fungi of the Americas - an Under-sampled Group"
Sara Branco..... "Evolution of Heavy Metal Tolerance in *Suillus*"
Panel Discussion..... "The State of Fungi in Colorado"

Workshops

Microscopy Workshop with Ed Lubow and Amy Honan

Looking to expand and deepen your ability to analyze fungal material through the use of microscopes? Receive personal, hands-on instruction from two experienced fungal microscopists. We will work with various stains and learn to differentiate common groups of fungi. Students will practice making slides and become familiar with microscopic structures useful in the identification of fungal species. Select either the Friday or Saturday session. Supplies and microscopes provided. Each session is limited to 15 participants.

Mycopigments: Mushroom and Lichen Dyes for Silk Design with Alissa Allen

In this introductory workshop, students learn the steps for extracting and harnessing the dyes found in common, easy to recognize wild mushrooms and lichens. Students are guided through several resist dyeing techniques and will design their own beautiful and uniquely patterned silk scarves. Silk dye colors include fiery brown, gold, green and magenta from lichen. Class includes 2 silk scarves, an instructional handout and a 2 page guide to the best dye mushrooms and lichens. Limited to 15 participants.

Mycopigments: An In-Depth Exploration of Mushroom and Lichen Dyes with Alissa Allen

Every region has its own palette of mushroom and lichen dyes. In this workshop, we will explore colors from all over the US, including any promising specimens we find on campus. All of the dyes used are ethically harvested, dried, and weighed (using some fresh material if available). We will talk about mushroom safety, identification basics, habitats, and ethical harvest of lichens. Participants receive a customized color guide to the best dye mushrooms and lichens and learn where to go for help with identification. We will be working with wool and silk fiber. Yarn for class is pre-mordanted to allow ample time to focus on dyes, however we will discuss the steps for preparing the fibers for the dye bath. This includes scouring, mordanting, and techniques to avoid felting wool. Participants will be guided through the steps to create an intricate arashi shibori inspired design. Each participant receives a blank scarf for practice.

Students will take home a detailed recipe card

showcasing the rainbow of samples dyed in class, a procedural handout, a customized guide to dye fungi and a beautiful hand dyed silk scarf. This workshop covers all aspects of getting started with mushroom and lichen dyes, leaving the student with the tools to carry on with their own exploration. Limited to 15 participants.

Build Your Own Tiny Mushroom Terrarium! with Rose Tursi (TursiArt.com, @TursiArt on social media)

The workshop will start out with an overview on how to dehydrate organic materials for preservation in a sealed glass terrarium, and how to treat moss and lichen with alcohol based pigments to preserve color. Each participant will then create their very own mushroom terrarium from prepared materials, learning best techniques for placement, what glues to use, Dos and Don'ts, etc.

Participants will each leave with their own standalone terrarium dome with wooden base or a terrarium pendant with cord necklace. Supplies to make additional terrariums will be available in limited quantities for an additional fee. If you have your own (very tiny) dehydrated mushroom specimen you'd like to use, feel free to bring it. Otherwise, all materials will be provided. Each session is limited to 20 participants.

Art Exhibition

The Forest Floor

Presenting a 4-year, cumulative series of Dr. Theresa Kenney's experiences with Wisconsin Mycological Society in the forest and the beauty of fungi found therein. NAMA will be showcasing a selection of oil

paintings from her ongoing series. The exhibition includes taxonomy and descriptions of each species.

Silent Auction

NAMA holds an annual silent auction filled with mycotreasures donated by our members. Everyone will have the opportunity to bid on items, with the auction closing Saturday night. There is always a range of rare books, vintage and antique curios, artwork and more! We welcome any donations of mushroom related items for the auction. All proceeds benefit NAMA.

Vending Opportunities

Are you the author of a mushroom or nature book? An artist with prints or crafts? Proud member mushroom club with snazzy mushroom swag? Bring it with you to the foray and make some money! We have tables and half-tables available, depending on your needs. The space is free, we just ask that you donate 10% of your sales to NAMA. Tables and chairs will be provided. Your merchandise should be primarily mushroom/mycology/foraging/nature-related. You don't need to staff the table; in the past, we have operated successfully with an honor system with vendors using a box or envelope for buyers. If you prefer to staff your space, you can do it on your own time between other events and throw a cloth over your stuff when you can't be there. NAMA is not responsible for missing items; however, theft has never been an issue in the past. We hope you consider sharing your products at NAMA. To reserve space, please contact NAMA Visual Arts Committee Chair Rose Tursi at tursiart@gmail.com.

BOOK REVIEWS FOR *THE MYCOPHILE*

One of NAMA's committees that remains little known to probably the bulk of the membership is the Editorial and Literature Committee, the literature function of which is coordinated by Steve Trudell. The committee has several charges in the NAMA Policy Manual but an important one is to provide reviews of books, DVD's, apps, software programs, and the like for publication in *The Mycophile*. If you learn of a new book (or DVD or whatever) that you feel would be of interest to other NAMA members, or if you would like to write a review, please contact Steve (mycecol@uw.edu) so that he can coordinate acquisition of the items and submission of reviews to the newsletter.

MUSHROOMS AND THE ARTS COMBINE IN BIG WAYS THIS YEAR AT NAMA'S NATIONAL FORAY IN COLORADO



CONAMA 2021 is going to be a big hit among the more artsy-and-crafty fungal foray attendees. There are multiple workshops and lectures dedicated to myco arts, in addition to the new expanded art contest and a solo art exhibition. Alissa Allen, well known among mycophiles for her experiments and breakthroughs with mycopigments will be teaching an immersive full day workshop focused on dyeing wool and silk fiber with colorfast pigments extracted from mushrooms and lichens. This is a rare opportunity for attendees to have an intimate, hands-on experience to learn from the leading expert in this field. There is also a half day workshop and a lecture scheduled, but for the full immersive experience we recommend taking the full day class, scheduled from 9:00 AM to 4:30 PM on Friday.

For the miniature enthusiasts, there are tiny mushroom terrarium building workshops being led by NAMA's Arts committee chair, Rose Tursi. This class is being offered twice, once on Friday and once on Saturday. Each participant will learn best techniques for preserving mushrooms, moss, and lichen for display in a miniature glass dome or globe. Everyone will come away with at least one of their own tiny terrarium in their choice of dome, globe, or domed pendant.

NAMA's traditional annual Photography Contest has been expanded this year to include multiple visual-arts media. You do not need to attend the national foray to

participate; in fact you don't even have to be a member of NAMA. Entries are being accepted through July 15 and winners will be announced at the annual Foray. It's free to enter and there are prizes. You can learn more at: https://namyco.org/visual_arts_contest.php

For the photography enthusiasts, Ikuko Lubow will be giving a lecture entitled 'Mushroom Photography with Smartphones and Pocket Cameras.'

And finally, NAMA is very pleased to be showcasing a selection of The Forest Floor, A 4-year, cumulative series of Dr. Theresa Kenney's experiences with the Wisconsin Mycological Society in the forest and the beauty of fungi found therein. Dr. Kenney is the current president of the Wisconsin Mycological Society and a professor of art at Concordia University in Milwaukee. You will be delighted by her stunning oil paintings of Wisconsin's fungi. Each piece includes taxonomy and descriptions of the species depicted.

Further details on the workshops can be found at <https://namyco.org/events.php>

Did you already purchase your ticket for CO NAMA but would like to add on a workshop? No worries, just reach out to registrar@namyco.org and we will be happy to add you to the workshop of your choice. Don't delay, each class is limited and slots are filling up fast.

MEETING AN INTERESTING MIND WITH A MUSHROOM BASKET

by David King

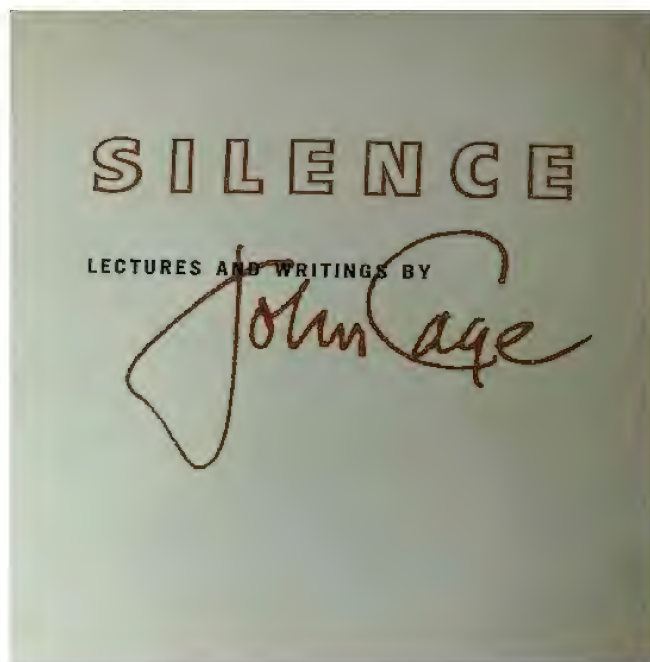
I learned about John Cage, a famous composer in college music history classes, and met him once in the late 1980s. Some North American Mycological Association members may know him from forays and his mycology collection housed at the University of California, Santa Cruz.

In the music world, Mr. Cage is a giant: his compositions are interesting, important, and still influential. He is best known for a piece for piano titled *4'33*. The performer sits silently for four minutes and thirty-three seconds, so the audience listens to themselves. This concept was outlandish in 1952 and remains so today.

In 1986, I was a graduate student in music at Bowling Green State University in Bowling Green, Ohio. Each year the music department would host an important modern music festival with performances of new music, including a renowned guest artist. In the fall of 1986, the guest artist was John Cage.

I met him in a hallway and chatted with him briefly, and he was kind enough to autograph his book for me. I saw him around campus, too, and noticed that he carried a basket with him wherever he went; I learned from a professor that Mr. Cage was a mushroom collector--and the basket was for whatever he found that day. I found this odd at the time (what mushrooms would be found on a college campus?), but *now I understand*.

During the festival, there were several performances of Cage's music by various student ensembles and a Friday evening performance by professional musicians. This performance was the most formidable. It was announced that the concert would include Mr. Cage reading from *Mushrooms et variations* while a percussion group played. This concert had an admission fee, so I didn't attend. However, as I was walking into the building at intermission, a couple was leaving, and I overheard the man saying, "there's no way I'm ever paying



money to hear something like that again." *Now I was interested.*

The post-concert question-and-answer session still holds my interest. Mr. Cage very congenially answered questions. Many were very technical regarding composition, musical techniques, etc. However, one person expressed curiosity about mushrooms: "The first piece performed tonight included mushrooms in the title, and I know that you are an avid collector of mushrooms. I wonder if any music performed tonight was conceived after consumption of certain special mushrooms?"

After the laughter died down, Mr. Cage replied, "I have found that my mind is interesting enough that I do not need any chemical stimulus for creativity."

Now, here I am 35 years later, an avid mycophile, just like one of my heroes, John Cage.

David King is a member of the Minnesota Mycological Society.

GOLDEN OYSTER RECIPE SEARCH!

Have you heard about the spread of the golden oyster (*Pleurotus citrinopileatus*) fungus? It is native to the subtropical hardwood forests of eastern Russia, northern China, and Japan, and is cultivated across Asia and North America as a culinary mushroom. Golden oysters have escaped cultivation to become a common, wild-found fungus in certain eastern areas of North America. If you live in the upper Midwest (Iowa, Wisconsin, Illinois, Michigan, Indiana, Ohio), across the mid-Atlantic states of Pennsylvania, New Jersey, Maryland, and Delaware, or north into New York, western Massachusetts, and Connecticut, you may have stumbled onto a typically large flush of yellow oysters. What did you do with your finds?

We are looking for recipe ideas and suggestions for use for this potentially invasive, yet edible mushroom.



photo credit Andrew Khitsun, WisconsinMushrooms.com

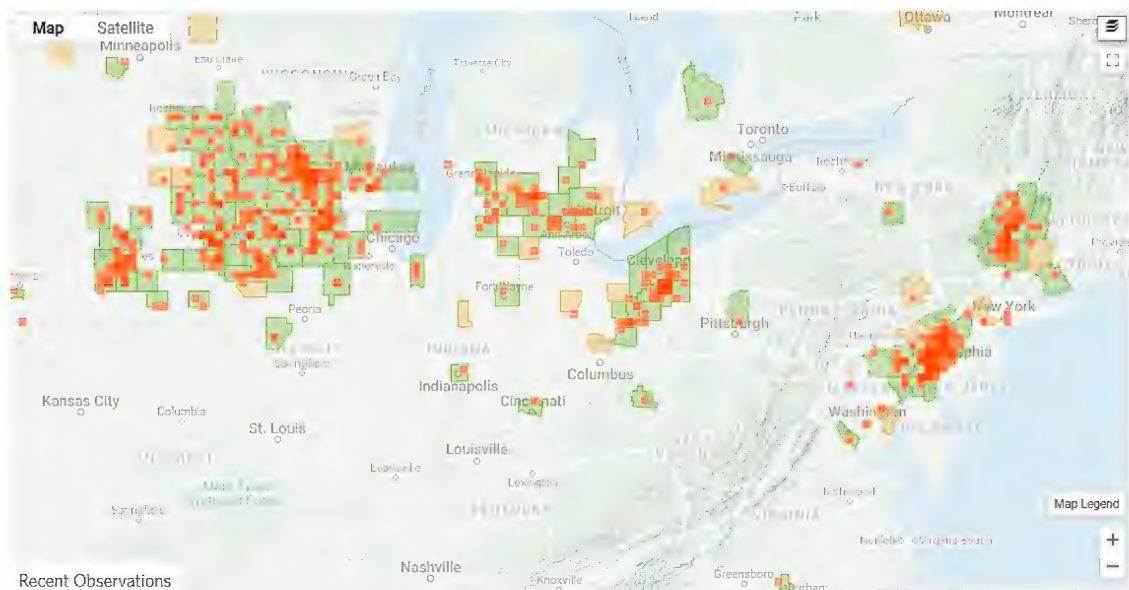


photo credit iNaturalist

VOUCHER REPORT FOR THE 2010 NORTH AMERICAN MYCOLOGICAL ASSOCIATION FORAY

Winter Park, Colorado • August 12–15, 2010

The 2010 NAMA Foray, honoring its 50th Anniversary, was held at YMCA Snow Mountain Ranch, Winter Park, Colorado, and hosted by the Colorado Mycological Society. The 1983 NAMA foray was held at the same location. The 1997 Foray was at Copper Mountain, Colorado. Chief Mycologists were Cathy L. Cripps and Vera Evenson. Participants explored many sites around the region (less than half of the vouchers were from the organized bus trips), including Arapaho National Forest, and the extensive grounds of the YMCA Snow Mountain Ranch.

Many thanks go to Adele Mehta (recorder) and the NAMA sponsored graduate students Ed Barge (Montana State University), Vince Hustad (University of Illinois at Urbana-Champaign), Todd Osmundson (University of California - Berkeley). Also much thanks to the hard work and help of the Colorado Mycological Society, and the other volunteers who gave of their time. Special thanks to Vera Evenson for end of foray drying and care of voucher specimens. We thank the board and trustees of NAMA for their continued support of the voucher program. The NAMA specimens are accessioned into the permanent herbarium collection at the Field Museum of Natural History. Some *Agaricus* specimens are in the care of Richard W. Kerrigan.

This species list has 244 taxa (genus, species, varieties) for Colorado, comprising 9 ascomycetes, 231 basidiomycetes, and 4 myxomycetes (2 unknown). There was an additional voucher specimen from Nebraska (see end of list). The most diverse genera were *Cortinarius* (37), *Inocybe* (13), *Lactarius* (11), *Amanita* (10), *Ramaria* (8), and *Russula* (8). There are 271 voucher collections preserved from the foray. Identifications were made by 15 persons including Cathy L. Cripps, Michelle Seidl (*Cortinarius*), Vera Evenson, Thomas J.

Volk, Michael W. Beug (*Ramaria*), Richard W. Kerrigan (*Agaricus*), Scott T. Bates (puffballs), Patrick R. Leacock, P. Brandon Matheny, Todd W. Osmundson, and Walter J. Sundberg. Taxa with more than one voucher specimen are indicated (2).

This species list with images and collection data are posted on [Mushroom Observer](#). Additional information about the NAMA Voucher Collection project can be found on the [NAMA website](#).

Submitted by Patrick R. Leacock, NAMA Voucher Collection Project, pleacock@fieldmuseum.org.

Kingdom Fungi

Ascomycota

Geopyxis carbonaria
Herpotrichia juniperi [*H. nigra*]
Hypomyces chrysospermus
Morchella sp.
Otidea alutacea
Otidea onotica
Pachycudonia monticola [*Cudonia*]
Peziza phyllogena [*P. badiocconfusa*]
Sarcosphaera coronaria [*S. crassa*]

Basidiomycota

Agaricus sp.
Agaricus amicosus (2)
Agaricus aff. *campestris*
Agaricus chionodermus
Agaricus moellerianus (or possibly *chionodermus*)
Agaricus pilosporus
Agaricus aff. *silvicola*
Agrocybe pediades
Agrocybe praecox / *Agrocybe praecox* group (2)
Albatrellus confluens
Albatrellus ellisii
Albatrellus ovinus
Aleurodiscus sp.

Alloclavaria purpurea [Clavaria]
Amanita sp. [*A. stannea* A.H. Sm. nom. rov.]
Amanita sp. [*A. alba* complex]
Amanita barrowsii
Amanita multisquamosa [pantherina group]
Amanita muscaria
Amanita muscaria subsp. *flavivolvata* (2)
Amanita nivalis
Amanita pantherina [group]
Amanita populiphila
Amanita vaginata group (2)
Armillaria solidipes
Auricularia auricula-judae
Boletus chrysenteron
Boletus edulis
Boletus subtomentosus group [*Xerocomus*]
Bovista aestivalis
Calbovista subsculpta
Cantharellus cibarius group
Catathelasma cf. *singer*
Catathelasma ventricosum
Chalciporus piperatus group
Chlorophyllum agaricoides
Chroogomphus ochraceus
Chroogomphus vinicolor
Chrysomphalina chrysophylla (2)
Clavariadelphus borealis
Clavariadelphus ligula
Clavariadelphus truncatus
Clavulina cristata
Clitocybe connata [*Lyophyllum connatum*]
Clitocybe gibba (2) [*Infundibulicybe*]
Clitocybe odora
Collybia cf. *cirrhatta*
Collybia cookei
Coltricia perennis
Connopus acervatus [*Gymnopus*]
Coprinopsis atramentaria [*Coprinus atramentarius*]
Coprinopsis stercorea [*Coprinus stercoreus*]
Coprinus comatus
Cortinarius (subgenus *Leprocye*)
Cortinarius (subgenus *Telamonia*) section *brunnei*
Cortinarius acutus group
Cortinarius albviolaceus
Cortinarius amarescens
Cortinarius anomalus group
Cortinarius cf. *argutus*
Cortinarius bivelus
Cortinarius brunneus group
Cortinarius calochrous group
Cortinarius cinnamomeus group
Cortinarius clandestinus group
Cortinarius crassus
Cortinarius croceus group
Cortinarius cf. *cupreorufus*
Cortinarius delibutus
Cortinarius cf. *duracinus*
Cortinarius flexipes
Cortinarius gentilis
Cortinarius cf. *glandicolor*
Cortinarius cf. *glaucopus*
Cortinarius griseoluridus
Cortinarius hedyaromaticus
Cortinarius huronensis [var. *olivaceus*]
Cortinarius laniger
Cortinarius multiformis
Cortinarius muscigenus
Cortinarius obtusus
Cortinarius orichalceus
Cortinarius cf. *percomis*
Cortinarius pinguis [*Thaxterogaster*] (3)
Cortinarius cf. *porphyropus*
Cortinarius cf. *purpurascens*
Cortinarius renidens
Cortinarius trivialis
Cortinarius venetus var. *montanus*
[*Leprocye*] (2)
Cortinarius ahsii [= *C. zinziberatus* group]
Crucibulum laeve (2)
Cryptoporus volvatus
Cystoderma amianthinum var. *rugosoreticulatum*
Cystoderma fallax
Cystodermella cinnabarina [*Cystoderma terryi*]
Cystodermella granulosa [*Cystoderma granulosum*]
Deconica montana [*Psilocybe*]
Entoloma (subgenus *Nolanea*)
Flammulaster aff. *carpophilus*
Flammulina populicola
Floccularia albolaripes
Floccularia luteovirens f. *luteovirens* [*F. straminea*]
Floccularia cf. *pitkinensis*
Fomitiporia cf. *punctata* [*Phellinus* cf. *punctatus*]
Fomitopsis pinicola

Galerina marginata [G. autumnalis]	Lactarius olympianus
Gautieria saximontana (2)	Lactarius repraesentaneus
Gloeocystidiellum	Lactarius rufus
Gloeophyllum abietinum	Lactarius scrobiculatus var. canadensis
Gloeophyllum sepiarium (2)	Lactarius uvidus group
Gomphidius glutinosus	Leccinum fibrillosum
Gomphus clavatus	Leccinum insigne
Handkea fumosa [Calvatia]	Lentaria pinicola
Hebeloma sp. 1	Lepiota clypeolaria
Hebeloma sp. 2	Leptoporus mollis
Hebeloma crustuliniforme group	Leratiomyces percevalii
Hydnellum aurantiacum	Leucoagaricus cf. sp.
Hydnellum caeruleum	Leucopaxillus sp.
Hydnellum peckii	Leucopaxillus giganteus
Hydnellum suaveolens (2)	Lycoperdon sp. (2)
Hydnum repandum	Lycoperdon molle
Hygrocybe conica	Lycoperdon perlatum
Hygrophorus agathosmus	Lyophyllum sp.
Hygrophorus chrysodon	Melanoleuca cognata
Hygrophorus erubescens	Melanoleuca graminicola
Hygrophorus olivaceoalbus	Mycena pura
Hygrophorus pudorinus	Mycenastrum corium (2)
Hygrophorus purpurascens	Neolentinus ponderosus
Hygrophorus russula	Onnia tomentosa [Inonotus tomentosus]
Hypholoma capnoides (2)	Panaeolus semiovatus
Inocybe catalaunica group [I. leiocephala group]	Paxillus vernalis
Inocybe cincinnata group	Pholiota squarrosa (2)
Inocybe flocculosa [I. gausapata]	Phyllotopsis nidulans (2)
Inocybe geophylla [group]	Pleurotus populinus
Inocybe aff. gymnocarpa	Pluteus cervinus
Inocybe lacera	Polyozellus multiplex
Inocybe cf. lanuginosa	Polyporus leptocephalus [P. varius]
Inocybe lilacina (2)	Porodaedalea pini [Phellinus]
Inocybe praetervisa group	Puccinia sp. [aecia on Aster]
Inocybe cf. pusio	Ramaria acrisiccescens
Inocybe rufofusca group	Ramaria aurantiisiccescens (2)
Inocybe sororia group	Ramaria cartilaginea
Inocybe aff. terrigena	Ramaria concolor f. concolor
Jahnoporus hirtus	Ramaria cf. cystidiophora var. fabiolens
Laccaria bicolor / Laccaria bicolor group (2)	Ramaria larentii
Laccaria laccata var. pallidifolia	Ramaria magnipes var. magnipes
Laccaria nobilis	Ramaria sandaracina var. sandaracina (2)
Laccaria pumila	Rhizopogon evadens
Lactarius cf. aspideoides	Rhizopogon rubescens
Lactarius controversus	Rhodocollybia butyracea
Lactarius deliciosus group	Rhodocollybia maculata
Lactarius deterrimus	Russula aeruginea (2)
Lactarius hepaticus	Russula albonigra
Lactarius luculentus var. luculentus	Russula brevipes
	Russula decolorans

Russula cf. lutea
Russula montana
Russula urens (2)
Russula xerampelina
Sarcodon cf. calvatus var. odoratus
Sarcodon imbricatus
Sarcodon scabrosus
Scutiger pes-caprae [Albatrellus]
Stropharia hornemannii
Suillus albivelatus (2)
Suillus brevipes (2)
Suillus lakei
Suillus pseudobrevipes
Suillus tomentosus
Syzygospora sp.
Thelephora cf. terrestris
Tremella cf. mesenterica
Trichaptum abietinum
Tricholoma flavovirens
Tricholoma focale [T. zellerii]
Tricholoma leucophyllum
Tricholoma pardinum
Tricholoma saponaceum
Tricholoma terreum group (2)
Tricholoma vaccinum
Tricholoma cf. virgatum
Tricholomopsis rutilans
Xeromphalina caudicinalis [X. caulicinalis]

Protozoa

Myxomycota

Fuligo septica
Lycogala epidendrum
unknown slime mold 1
unknown slime mold 2

1 specimen vouchered from outside of foray
area: Antrodia cf. sp. [on juniper, Nebraska]

CALL FOR SAMPLE SUBMISSIONS:

Lamprospora species

German researchers have just published a review of *Lamprospora* species in Southern Europe plus a type revision of three circa 1910 Seaver *Lamprospora* species from North America. They are seeking North American mycologists to share information on any North American *Lamprospora* species they encounter. The German contact is marcel@tomproduke.de. The paper appears in the May 2021 issue of *Cryptogamie Mycologie* 42(6): 91-119. The title of their paper is "Warts Galore – On three new *Lamprospora* De Not. species (Pezizales) from Southern Europe and Macaronesia and a type revision of three species described from the US by F. J. Seaver in the 1910s."

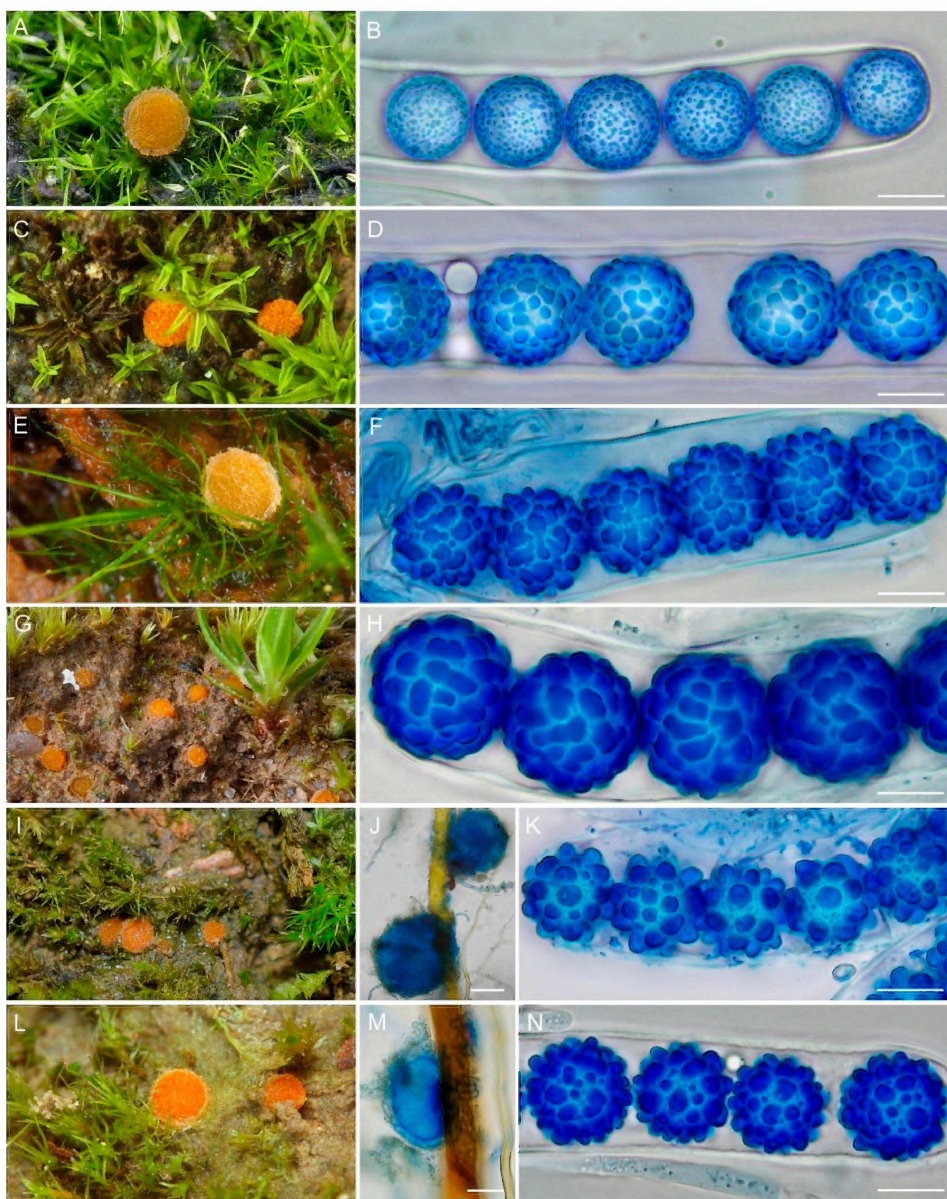


fig. 14. – Similar species of bryophilous Pezizales with globose ascospores and ornamentation consisting of isolated warts or tubercles A, B, *Lamprospora verrucispora* M.Vega, Eckstein & Van der Kolk: A, apothecium between shoots of *Campylopus pyriformis* (Schultz) Brid. (MV20151107-01); B, ascospores stained with CB (isotype PRC 4608); C, D, *L. tuberculata* agg. (PRC 4625): C, apothecia between shoots of cf. *Trichostomum crispulum* Bruch; D, ascospores stained with CB; E, F, *L. esterlechnerae* Benkert ex F. Hampe & Kleine (PRC 4621): E, apothecium between shoots of *Dicranodontium denudatum* (Brid.) E.Britton; F, ascospores stained with CB; G, H: *L. rehmsii* Benkert; G, apothecia between shoots of *Pleurodium acuminatum* Lindb. (RM-2367); H, ascospores stained with CB (S F317032); I-K, *L. tuberculata* agg. (ZT Myc 61081): I, apothecia between shoots of *P. subulatum* (Hedw.) Rabenh.; J, hyphae-covered galls stained with CB, K, ascospores stained with CB; L-N, *L. tuberculata* agg. (PRC 4125): L, apothecia

between shoots of *P. subulatum*; M, appressorium covered by a layer of accompanying hyphae stained with CB; N, ascospores stained with CB. Scale bars: B, D, F, H, K, N, 10 µm; J, 50 µm; M, 20 µm.